



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Roma Tomato



2 | 2  
Scallions



1 | 1  
Lime



1 | 1  
Green Bell Pepper



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Ground Pork



1 | 2  
Tex-Mex Paste



1 TBSP | 2 TBSP  
Southwest Spice Blend



6 | 12  
Flour Tortillas  
Contains: Wheat



1.5 oz | 3 oz  
Tomato Paste



½ Cup | 1 Cup  
Mexican Cheese Blend  
Contains: Milk

## HELLO

### LIME CREMA

Tangy, lime-laced sour cream  
that's perfect for drizzling  
over enchiladas

# PORK & PEPPER ENCHILADAS

with Pico de Gallo & Lime Crema



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 950



# HELLO FRESH

## SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

## BUST OUT

- 2 Small bowls
- Large pan
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP | 1 TBSP**)

## GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

[HelloFresh.com](http://HelloFresh.com)

\* Ground Pork is fully cooked when internal temperature reaches 160°.



### 1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry all produce.**
- Dice **tomato**. Trim and thinly slice **scallions**. Quarter **lime**. Core, deseed, and dice **bell pepper** into  $\frac{1}{2}$ -inch pieces.



### 2 MAKE PICO & CREMA

- In a small bowl, combine **tomato**, **scallions**, a **drizzle of oil**, and **juice from 1 lime wedge** (**2 wedges for 4 servings**). Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream** with **lime juice** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



### 3 MAKE FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper**, **salt**, and **pepper**; cook until just softened, 4-5 minutes.
- Add another **drizzle of oil** to pan. Add **pork\***, **half the Tex-Mex paste**, **half the Southwest Spice** (you'll use the rest of each later), **salt**, and **pepper**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes. **TIP:** If there's excess grease in your pan, carefully pour it out.
- Turn off heat.



### 4 ASSEMBLE ENCHILADAS

- Place a **small amount of filling** on **one half of each tortilla**. Roll up tortillas, starting with filled sides, to create **enchiladas**. Place seam sides down in an 8-by-8-inch baking dish (**9-by-13-inch baking dish for 4 servings**) or an ovenproof pan.



### 5 MAKE SAUCE & BAKE

- In a liquid measuring cup or bowl, combine  **$\frac{1}{2}$  cup water** ( **$\frac{3}{4}$  cup for 4 servings**), **tomato paste**, **remaining Tex-Mex paste**, and **remaining Southwest Spice**.
- Pour **sauce** over **enchiladas** to thoroughly coat. Sprinkle with **Mexican cheese**.
- Bake on top rack until sauce is bubbly and cheese has melted, 3-5 minutes.



### 6 SERVE

- Top **enchiladas** with **lime crema** and **pico de gallo**. Divide between plates and serve with any **remaining lime wedges** on the side.